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| **Food Technology Yearly Overview**  |
| **Subjects(s)** | **Autumn 1** | **Autumn 2** | **Spring 1** | **Spring 2** | **Summer 1** | **Summer 2** |
| **Year 7** | Italian  | French Foods  | Pastries/biscuits | Asian Foods  | Caribbean foods  | English Foods  |
| **Year 8** | Italian | French Foods  | Pastries/biscuits  | Asian foods  | Caribbean foods  | English Foods |
| **Year 9** | Italian  | French Foods  | Pastries/biscuits | Asian Foods  | Caribbean foods  | English Foods  |
| **Year 10**  | Italian | French Foods  | Pastries/biscuits  | Asian foods  | Caribbean foods  | English Foods |
| **Year 11** | Introduction to BTEC Level 2 course in food  | Build skills to independent cooking for students  | Budgeting in food  | Overall look at the hospitality industry and careers in food. | BTEC Level 2 completion  |  |

